







Organic Lambrusco Grasparossa grapes are pressed and fermented to obtain the delicate red berry flavors typical of Lambrusco. The wine undergoes a second fermentation in tanks. Lambrusco is bottled with a few grams of sugar to balance its fresh acidity.

**GRAPES**: Lambrusco Grasparossa

**PRODUCTION ZONE**: Modena district

**CONTENTS**: 0.750 lt.

**ALCOHOL CONTENT: 10.50% Vol.** 

**CHARACTERISTICS**: Faded red. Fresh nose of blueberry and wild strawberries. Lightly structured with mild acidity and tannins.

**SERVING SUGGESTIONS**: Fresh and moderately aged cheese, prosciutto and

homemade pasta.

**SERVING TEMPERATURE: 12°C**